

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	09/15/2021
Establishment Metamora Township High School cafeteria		License/Permit #	0	Time In	10:35 AM
Street Address 101 W. Madison Street		21 024	No. of Repeat Risk Factor/Intervention Violations	Time Out	12:30 PM
City/State Metamora, IL		ZIP Code 61548	Permit Holder Metamora Township High School Dist #122	Risk Category I	
Purpose of Inspection Routine Inspection					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R				
Supervision											
1	In			15	In						
Person in charge present, demonstrates knowledge, and performs duties				Protection from Contamination							
2	In			16	In						
Certified Food Protection Manager (CFPM)				Food separated and protected							
Employee Health											
3	In			17	In						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food-contact surfaces; cleaned and sanitized							
4	In			Proper disposition of returned, previously served, reconditioned and unsafe food							
Proper use of restriction and exclusion				Time/Temperature Control for Safety							
5	In			18	In						
Procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures							
Good Hygienic Practices											
6	In			19	N/O						
Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding							
7	In			20	In						
No discharge from eyes, nose, and mouth				Proper cooling time and temperature							
Preventing Contamination by Hands											
8	In			21	In						
Hands clean and properly washed				Proper hot holding temperatures							
9	In			22	In						
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper cold holding temperatures							
10	In			23	In						
Adequate handwashing sinks properly supplied and accessible				Proper date marking and disposition							
Approved Source											
11	In			24	N/A						
Food obtained from approved source				Time as a Public Health Control; procedures & records							
12	N/O			Consumer Advisory							
Food received at proper temperature				25	N/A						
13	In			Consumer advisory provided for raw/undercooked food							
Food in good condition, safe, and unadulterated				Highly Susceptible Populations							
14	N/A			26	N/A						
Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered							
Food/Color Additives and Toxic Substances											
27	N/A			Food additives: approved and properly used							
28	In			Toxic substances properly identified, stored, and used							
Conformance with Approved Procedures											
29	N/A			Compliance with variance/specialized process/HACCP							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R				
Safe Food and Water											
30				Proper Use of Utensils							
Pasteurized eggs used where required				43							
31				In-use utensils: properly stored							
Water and ice from approved source				44							
32				Utensils, equipment & linens: properly stored, dried, & handled							
Variance obtained for specialized processing methods				45	X						
Food Temperature Control											
33				Single-use/single-service articles: properly stored and used							
Proper cooling methods used; adequate equipment for temperature control				46							
34				Gloves used properly							
Plant food properly cooked for hot holding				Utensils, Equipment and Vending							
35				47							
Approved thawing methods used				Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
36				48							
Thermometers provided & accurate				Warewashing facilities: installed, maintained, & used; test strips							
Food Identification											
37				49							
Food properly labeled; original container				Non-food contact surfaces clean							
Prevention of Food Contamination											
38				Physical Facilities							
Insects, rodents, and animals not present				50							
39				Hot and cold water available; adequate pressure							
Contamination prevented during food preparation, storage and display				51	X						
40				Plumbing installed; proper backflow devices							
Personal cleanliness				52							
41				Sewage and waste water properly disposed							
Wiping cloths: properly used and stored				53							
42				Toilet facilities: properly constructed, supplied, & cleaned							
Washing fruits and vegetables				54							
				Garbage & refuse properly disposed; facilities maintained							
Employee Training											
57				Physical facilities installed, maintained, and clean							
All food employees have food handler training				58							
				Adequate ventilation and lighting; designated areas used							
				Employee Training							
				57							
				All food employees have food handler training							
				58							
				Allergen training as required							

